

RESTAURANT

FISHMONGER

Ferrara



Makorè

The contemporary pleasure

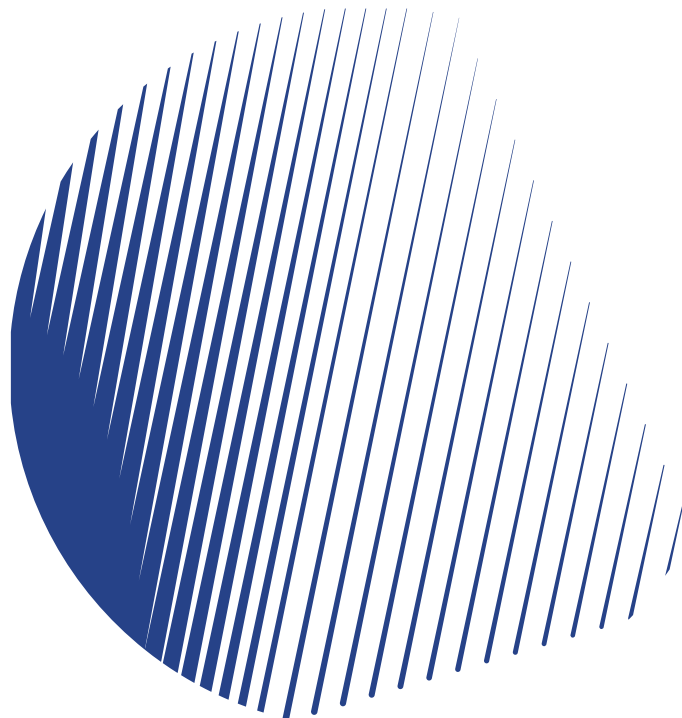
A cuisine deeply rooted in Italian tradition, reinterpreted according to modern techniques and principles.

Our young chef Federico Belluco has taken in the Makorè project as an opportunity to present his credo in a faraway, if not conceptually distant, land. His birthplace in the Piemonte region.

The numerous experiences both in Italy and abroad have been undeniable windows that have captured the best of the lights that have brought him to Ferrara today.

In this place, the discovery of taste is brought to you, knowing that the gastronomic journey begins with curiosity. The discovery of a rare ingredient, a never-before-seen consistency and, a new balance that perfectly matches its innovative guise.





Autumn

65 €

Bufala cheese *tagliatella* and mushrooms 20 €

Celery root *risotto*, pumpkin and mace 20 €

Marinated egg, beetroot, caprino cheese and pine nuts 24 €

Apple, maple and grappa 12 €

Wine tasting with 3 different pairings 30 €

The choosen tasting menu is recommended for the whole table





Estense

90 €

Oyster, mortadella and pistachio 16 €

Mackerel and green sauce 22 €

Codfish cappellacci and Jerusalem artichoke 24 €

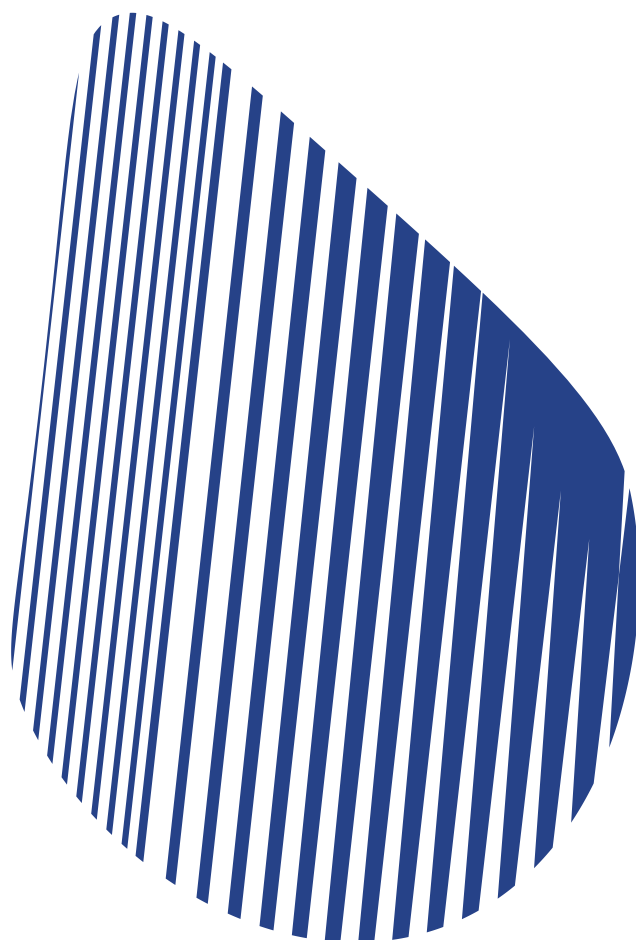
Guinea fowl, savoy cabbage and sage 32 €

Mandorlino del ponte 12 €

Wine tasting with 5 different pairings 45 €

The choosen tasting menu is recommended for the whole table





Beyond the walls

120 €

Raw red prawn, artichoke thistle and olives 26 €

Sea weed *raviolo*, sweetbreads and pop corn 26 €

Clams linguine, smoked cauliflower and green curry 28 €

Grapefruit risotto, periwinkle sea snail and liquorice 24 €

Croaker fish, mushrooms and furikake 30 €

Grilled eel, goat mascarpone and shiso 32 €

Barley, pear and radish 12 €

Plane tree, hazelnut and chipotle 12 €

Wine tasting with 7 different pairings 60 €

The choosen tasting menu is recommended for the whole table



Allergens

Please promptly inform the dining room staff if you have any allergies or food intolerances in order to provide adequate treatment.

In order to guarantee the freshness of the ingredients, in compliance with the requirements of reg. CE 853 / 2004- annex III, section VIII, chap. 3, D, point 3, some of the products used are subjected to temperature reduction.



INSTAGRAM

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